TASTING NOTES



2017 ESTATE SHIRAZ

VINTAGE CONDITIONS

2017 vintage was set by a near perfect growing season with a long-awaited wet winter with rainfall well above the long-term average. With one of the wettest spring seasons on record, minimised the risk of frost damage. Cooler than average spring and summer temperatures ensured a long, slow growing season allowed intense flavour development and retention of natural grape acidity. Harvest was two weeks later than normal as a result of late January and early February rainfall.

VINEYARD SELECTION

The Shiraz was sourced from a selection of blocks of from our estate vineyard and selected Shiraz parcels sourced from premium growers in northern Barossa.

WINEMAKING

Once the grapes have been identified to be of optimum maturation and flavour ripeness, the parcels are brought into the winery where they are destemmed and crushed into the open top fermenters. Manual pump overs are conducted twice daily to provide extraction of colour, flavour and tannin. Towards the end of fermentation, the wine is drained and then pressed to a combination of 56% new French and American oak barrels for 20 months maturation. Careful barrel selection takes place before the wine is blended. The wine is neither fined, nor filtered.

TASTING EVALUATION

Colour: Dark purple core verging on black ink, with ruby rim.

Aroma: Concentrated aromas of blueberry, blackcurrant and dark plum. Further layers of Asian spices, star anise, and dark chocolate add complexity.

Palate: Rich flavours of raspberry, dark plum and black cherry with savoury notes of bramble, dried herbs and black peppercorn. Fine grain oak tannins envelope the fruit core, partnered with vibrant acidity, gives line and focus.

A wine to drink now or savour over the next decade.

TECHNICAL NOTES

Varietal composition: Shiraz 100% Region (GI): Barossa Valley Winemaker: Jason Barrette

Alcohol: 14.5% pH: 3.47 TA: 6.0g/L

Residual sugar: 0.36g/L Bottled: 19 February 2019

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